GREENES
CHRISTMAS SET MENU €65

STARTERS

WEST CORK SPICED BEEF TARTARE (E, CM,S,W,G,M)
(Served cold)
Celeriac remoulade, pickles, homemade focaccia.

HAM HOCK CROQUETTES (E, W,G,S,M,SB,CM)
Gherkins, rocket, chilli aioli

GREENES CHOWDER (ML,CR,G,F,CC,CM)
Ballycotton fresh and smoked fish, mussels, prawns, clams

ARDSALLAGH'S GOAT CHEESE (G,CM,W,S,E,SB,V,N)
Soft and crispy goat cheese, beetroot, apple, organic mixed leaves.

TRIO OF IRISH SEAFOOD (CR,GF,CC,SS,F,ML)
(Served cold)
Scallops, trout, mussels, red onion, radish, coriander, dill

SOUP OF THE DAY (CC,W, S)
Served with soda bread and Irish butter.

MAIN COURSE

PAN FRIED MARKET FISH (GF,F,CM,CR)
Roasted cauliflower puree, potatoes, lemon velouté sauce, trout roe

ENGLISH MARKET CHICKEN SUPREME (CM,S,CC, GF)
Champ mash, smoked pancetta, kale, mulled wine jus

SKEAGHANORE DUCK LEG (GF,SS,SB)
Butter beans, burnt cabbage, chorizo, grilled pak choy

GRILLED FILLET STEAK (CM,G,W)
(4 euros supplement)
Mushrooms, grilled tomatoes, homemade chips, peppercorn sauce

TWOMEYS LAMB SHANK (CM, CC,S)
Champ mash, herb-roasted vegetables, lamb jus

CANNELLONI (W,G,CM,E,S,V)
Cannelloni, butternut squash, ricotta cheese,
tomato sauce with black olives and basil.

HAPPY CHRISTMAS FROM ALL AT GREENES

SIDES

CHAMP MASH (CM)

RUSTIC VEGETABLES (CM, S)

DESSERTS

CHRISTMAS PUDDING (E, W,S,CM,N)
Traditional Christmas pudding, brandy custard ice cream

STICKY DATE PUDDING
Warm caramel sauce, vanilla ice cream (E,W,CM,S)

SPICED ROASTED PEAR (E,CM,PO,GF)
Caramelised pear, spices, vanilla cream, pistachio praline.

CHOCOLATE AND COFFEE CREMEUX (CM,E,G,W,SB,PC)
Chocolate and coffee cremeux, Irish whiskey,
phyllo pastry, pecan nuts

SELECTION OF IRISH FARMHOUSE CHEESES (W,N,CM,S)
Artisan Irish cheeses, crackers, quince, chutney, fruit and nuts.

TEA & COFFEE INCLUDED

PLEASE NOTE

All beef and lamb products are 100% Irish and locally sourced.

For groups of 8 or more a 10% service charge
will be added to the bill.

All tips, gratuities & service charges are distributed to staff on a
basis agreed with our staff.

! ALLERGENS

N – NUTS | **PO** – PISTACHIO | **W** – WHEAT | **CR** – CRUSTACEANS | **CM** – MILK | **E** – EGGS | **F** – FISH | **G** – GLUTEN |
ML – MOLLUSCS | **PN** – CONTAINS PINENUTS | **P** – PEANUTS | **SS** – SESAME | **SB** – SOYBEANS | **M** – MUSTARD |
GF – GLUTEN FREE | **V** – VEGETARIAN | **PC** – PECANS | **CC** – CELERY | **S** – SULPHITES

COFFEE

IRISH COFFEE	9.50
BAILEYS COFFEE	9.50
CALYPSO COFFEE	9.50
FRENCH COFFEE	9.50
ITALIAN COFFEE	9.50
KALHUA COFFEE	9.50

PORT WINES

TAYLOR RUBY	6.50
OFFLEY WHITE PORT	6.50

AFTER DINNER

ESPRESSO MARTINI 13.50
Vodka, Kahlúa, coffee and sugar syrup

OLD FASHIONED 14.00
Bourbon/Rum , angostura bitters and sugar syrup.

MARGARITA 13.50
Tequila, triple sec, lime and agave

TIRAMISU TIPPLE 14.00
Vanilla vodka, butterscotch, Kahlúa, dark creme de cacao, coffee bean, cream, mascarpone

We hope you enjoyed your experience with us! If you have a moment, we'd love to hear your thoughts on TripAdvisor.

Treat your loved ones to a unique dining experience. Greene's Restaurant vouchers are perfect Christmas gifts, redeemable at Cask Bar or Hotel Issac